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Food and Home Notes

UNITED STATES DEPARTMENT OF AGRICULTURE
OFFICE OF COMMUNICATION WASHINGTON, D. C.

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ON FOOD LOSSES

—FROM FARM GATE
TO THE CONSUMER

In This Issue:

- 1 - Food - Where The Loss Is --
- 2 - Charts - Foreign Food Prices
- 3 - Consumer - USDA Proposals
- 4 - Food Clips

Can you imagine that eight to ten percent of the food -- grains, potatoes, fruits and vegetables, animal products and processed potatoes -- produced in 1965 in the United States was lost between the producer and the consumer's market basket? How? According to agricultural specialists in this country, the food loss (through spoilage and waste during the marketing processes) is about five billion dollars.

Considered on a world-wide basis, the food loss, according to experts, might claim fully one-half of the world's food supply. In addition to the loss of food, there also is a big loss (waste) of food energy and other production items such as fertilizer and fuel which is required to produce the crops in the first place.

If food losses could be minimized or eliminated in these areas, the food supply would be significantly increased. Waste of energy to produce the food would be eliminated; garbage disposal and consequent pollution would be reduced.

A National Food Loss Conference has been scheduled (Sept. 12-15) in Boise, Idaho, to identify in the food chain where the food losses actually occur...determine what elements are causing the losses...bruising, microorganisms, insects and/or heat damage. And, then determine what can be done about eliminating or minimizing the losses.

The conference is sponsored by the Agricultural Research Service, Cooperative State Research Service, (U.S. Department of Agriculture) and the University of Idaho.

SURVEY OF RETAIL FOOD PRICES IN SELECTED WORLD CAPITALS, JULY 7, 1976

(U.S. DOLLAR PER LB OR UNITS AS INDICATED, CONVERTED AT CURRENT EXCHANGE RATES)

City	Steak, sirloin, boneless	Roast, chuck, boneless	Pork chops	Roast, pork, boneless	Ham, canned	Bacon, sliced, pkgd.	Broilers, whole	Eggs, dozen	Butter	Margarine	Cheese: Edam, Gouda, or Cheddar
Bonn	4.12	2.82	2.31	3.70	(¹)	3.96	0.77	0.96	1.57	0.70	1.72
Brasilia74	.48	.93	1.99	1.84	2.49	.51	.66	1.30	.44	1.06
Brussels	3.82	1.96	1.88	2.00	2.63	1.37	1.11	.96	1.62	.63	1.84
Buenos Aires ..	.63	.27	.79	(¹)	(¹)	(¹)	.46	1.05	1.11	.53	.83
Canberra	1.71	.78	1.80	1.80	4.65	2.79	.96	1.13	1.07	.97	1.43
Copenhagen ..	4.86	2.28	2.65	2.79	2.40	2.49	.97	1.24	1.50	.43	1.00
London	3.14	1.46	1.41	1.14	1.52	1.84	.61	.72	.74	.54	.94
Mexico City ..	1.81	1.34	1.44	1.84	2.98	1.94	.98	.76	1.68	1.01	3.70
Ottawa	2.04	1.38	2.19	2.31	2.35	1.66	.89	.96	1.20	.92	1.70
Paris	2.93	1.57	(¹)	2.59	3.37	3.82	.87	1.11	1.65	.56	1.60
Rome	2.99	2.17	1.90	1.90	4.48	1.73	1.09	1.19	1.74	.76	1.51
Stockholm ...	5.11	2.89	2.32	4.16	2.89	2.66	1.47	1.55	1.37	.95	2.15
The Hague ...	3.66	2.08	2.15	2.73	2.25	2.98	.75	.88	1.39	.43	1.60
Tokyo	8.42	6.73	2.82	3.21	4.25	2.83	1.22	.79	1.92	1.28	1.68
Washington ...	1.77	1.12	2.06	2.29	2.67	1.98	.51	.78	1.30	.59	2.37
Median	2.99	1.57	1.98	2.30	2.67	2.49	.89	.96	1.39	.66	1.65

City	Milk, whole, quart	Oil, cooking, quart	Tomatoes	Onions, yellow	Potatoes	Apples	Oranges, dozen	Bread, white, pkgd.	Rice	Sugar
Bonn	0.37	1.48	0.51	0.51	0.21	0.19	1.62	0.32	0.62	0.26
Brasilia20	.80	.26	.22	.23	.33	.43	.41	.20	.15
Brussels39	1.07	.97	.34	.23	.35	1.59	.29	.40	.32
Buenos Aires ..	.21	1.59	.26	.08	.13	.13	.53	.29	.39	.36
Canberra42	1.60	.68	.35	.17	.26	1.19	.40	.32	.17
Copenhagen ..	.38	1.61	.70	.73	.29	.43	2.44	.57	.46	.27
London25	1.14	.54	.29	.14	.41	.81	.18	.32	.16
Mexico City ..	.30	1.38	.38	.11	.21	.72	.56	.31	.33	.08
Ottawa59	1.36	.71	.25	.14	.40	1.34	.35	.55	.26
Paris34	1.04	.59	.37	.27	.31	2.10	.74	.31	.25
Rome32	.80	.38	.16	.16	.19	1.11	.37	.27	.25
Stockholm31	4.23	1.16	.65	.30	.62	1.08	.83	.53	.36
The Hague33	.82	.33	(¹)	.20	.16	.79	.27	.36	.26
Tokyo65	1.25	.54	.25	.36	.91	7.09	.38	.40	.41
Washington48	1.49	.72	.25	.14	.42	1.34	.48	.35	.25
Median34	1.36	.54	.27	.21	.38	1.19	.37	.38	.26

1

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FOREIGN AGRICULTURAL SERVICE, U.S. DEPARTMENT OF AGRICULTURE

A CHICKEN DOG ?

In some areas of the country consumers are used to hearing about "chicken weiners" or "turkey franks". They're similar to the frank, bologna, knockwurst, and other sausages prepared for years by the red meat industry. The U.S. Department of Agriculture is now asking for public comments on its proposal to establish a standard for poultry franks, poultry bologna, and similar cooked poultry sausages.

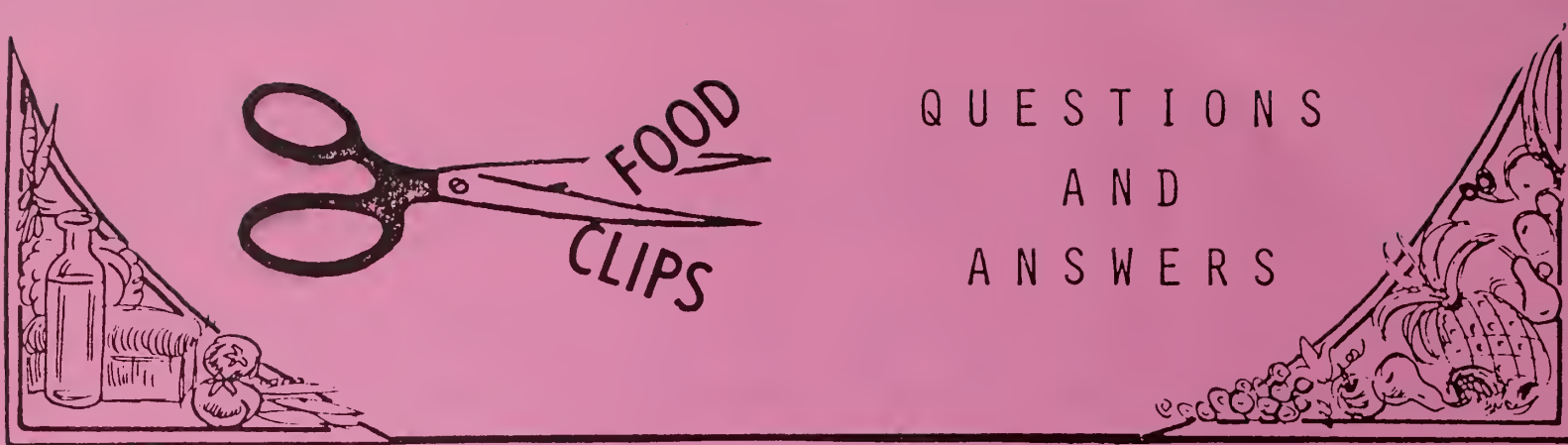
The point of this is to assure product uniformity and consistency; help maintain those characteristics consumers associate with such products; and to establish labeling requirements for the different formulas used in preparing the products.

The proposed standard defines "poultry sausage" as finely ground, semi-solid sausage, prepared from one or more kinds of raw or cooked poultry meat with or without poultry skin in no more than natural proportions, and poultry fat. The product is seasoned cured, and may be smoked or unsmoked.

According to the proposal, the finished product must contain no more than 25 percent fat, not less than 12 percent protein, and no more than 5 parts moisture to 1 part protein.

Also...if the giblets are used in the ingredients, the product must be labeled, for example, as "chicken franks with giblets" and must contain at least 50 percent poultry meat. If one or more approved binders (dried milk, soy flour, or cereal) are used, the product must be labeled, for example, as "chicken weiners, soy flour added". Approved binders (as above) must not exceed 3 percent of the finished product, except that 2 percent of isolated soy protein is considered equivalent to 3 percent of any of the other binders.

Written comments on these proposals must be submitted before October 25, in duplicate to the Hearing Clerk , U.S. Department of Agriculture, Washington, D.C., 20250.



Should honey and sirup be stored in the refrigerator?

Store them at room temperature until opened. Sirups are better protected from mold in the refrigerator. Refrigeration hastens crystal formation in honey. If crystals form, dissolve them by placing container of honey or sirup in hot water according to USDA home economists.

What is the best way to store mature onions?

Store mature onions at room temperature, or cooler, in loosely woven or open-mesh containers. Stored this way, they keep several months. They sprout and decay at high temperatures and in high humidity.

Should peanut butter be kept under refrigeration?

After a jar of peanut butter has been opened it should be kept in the refrigerator. Remove it from the refrigerator a short time before using to allow it to soften.

How can I be sure of buying good quality meats?

Buy meats that are graded and have been inspected by the U.S. Department of Agriculture. This assures that the meat came from healthy animals and was processed under sanitary conditions.

What fruits are rich in Ascorbic acid?

Oranges, grapefruit, tangerines, lemons and fresh strawberries are rich in Ascorbic acid (Vitamin C).

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